

# ALLEGGRANZA

## TEMPRANILLO - SHIRAZ 2018

D.O. LA MANCHA - SPAIN

An elegant and sophisticated collection with a feminine appeal. A vibrant reinterpretation of two Spanish classical grape varieties.



### VINEYARDS

**Age of Vines**  
+30 years old

**Yield**  
25 hl/ha.

**Altitude**  
500 - 1000 m.

**Climate**  
Extreme continental with long hot summer

**Vineyards**  
Head trained, spur bush vines on Spanish plateau

### WINEMAKING

**Blend**  
Tempranillo - Shiraz

**Harvest**  
Manual harvest in September

**Vinification**  
Cold Maceration:  
5°C/48h.  
Fermentation:  
24-26°C/12-15 days.

**Ageing**  
Partially in 100% French Oak



**GOLD** Premios Baco 2017

**Alc.:** 13% | **T. Acidity:** 5,3 gr./l. | **pH:** 3,6 | **R. Sugar:** 2,5 gr./l. | **V. Acidity:** 0,4 gr./l.



HAMMEKEN  
CELLARS



**Clear deep ruby red colour with purple highlights**



**Black cherries  
Mature strawberries  
Exotic spices & eucalyptus**



**Medium dry  
Medium-full bodied  
Soft tannins  
Long finish**

Clear deep ruby red colour with purple highlights. Clean medium intense aromas reminiscent of black cherries, mature strawberries with notes of exotic spices and eucalyptus. On the palate it is medium dry, medium-full bodied, soft tannins and a long finish.